



Come, Be Happy!

WEAR A

Pictorial Review Dress

Happiness comes from wearing a dress just right—Simple and Smart—and, what is never overlooked by the best dressers—with the right lines.

Only Pictorial Review Patterns

guarantee that chic, characteristic of the real Parisienne.

JANUARY STYLES

and the WINTER FASHION BOOK NOW ON SALE

And of Course You Will Need Dress Materials!

We have a beautiful assortment of Woolens in both plain and fancy, also the largest stock of Silk Dress Goods to be found in this section of the state.

Ask to see these materials or send for samples.

You get quality here at lowest cost.

The Homer Fitts Co.

MONTPELIER

Arthur W. Locklin of Northfield Is Sued for Divorce.

Arthur W. Locklin of Northfield, resigned administrator of his father's estate, is being sued for divorce by Eva A. Locklin, the case being entered in county court this morning. Minnie M. Sargent of Barre is suing Harry F. Sargent for a divorce. R. A. Hoar being counsel for the petitioner.

Mrs. A. G. Aldridge left last evening for New York City for an indefinite stay.

H. N. Bailey and J. C. Bailey left yesterday afternoon on a business trip to Chicago.

Mr. and Mrs. George W. Parmenter left last evening for Orange City, Fla., where they will spend the winter.

S. A. Daniels of the industrial accident board and Miss Laura Burbank, clerk, were in Northfield yesterday with D. S. Pease of the board holding a hearing.

Philip Goodenough of Springfield, Mass., and Alonzo Goodenough of Huntington are spending a week in the city with relatives.

Raymond Allen, son of Mr. and Mrs. Arthur Allen of Cliff street, arrived in the city last evening from Denio, Ore., where he has been located on a ranch for the past nine months. He plans to return in the spring, his brother having been located on homestead land in Oregon for the past three years.

Mrs. Moses Fertil of Main street has gone to Lynn, Mass., to visit relatives for a week.

Supreme court may hold its January and February sessions in Washington county courthouse, the chambers at the State House to be used by Secretary of State Bailey and his assistants during the legislative session. Before the annex of the State House was completed, supreme court conducted its sessions in the local courthouse. Pending the completion of the state building, the Colonial on State street will house quite a number of state departments, including the industrial accident board, the state highway commissioner's department and the state bank commissioner's department, and possibly others.

Pierce & Clark, who purchased the Farrar restaurant last spring, have bought the Vinton bakery next door, which they will operate and use part of the space as an addition to their diningroom, especially during the legislature.

See the novelty waists, all colors, in georgettes and silks at the Mrs. Shepard Co., Inc.

Mackinaw Coats

Our line of Mackinaw Coats deserve your attention. We are showing some extra nice patterns, all wool coats guaranteed.

Boy's Coats, sizes 6 to 18 years, \$5, \$6, \$7 and \$7.50.

Men's Coats, sizes 35 to 46, \$7.50, \$8.50 and \$10.00.

The Frank McWhorter Co.

BARRE DAILY TIMES

THURSDAY, NOVEMBER 23, 1916.

The Weather

Probably rain on the coast and rain or snow in the interior to-night and Friday; warmer to-night; increasing south winds.

TALK OF THE TOWN

Large showing of small furs at Abbott's Saturday.

See our special prices on all millinery. Mrs. S. E. Laviolette.

A great reduction on trimmed and untrimmed hats. Mrs. C. R. Wood.

Mrs. M. J. Martell, who has been dangerously ill during the past month, is reported to be steadily gaining in health.

Mrs. S. Androletti of Buffalo, N. Y., arrived in the city last night and will spend several days visiting friends and relatives on Willey street.

Karl Koescher returned to his home in Philadelphia, Pa., this morning, after visiting friends in Montpelier and Barre during the past two days.

Edward Hudson of Willsboro, N. Y., arrived in the city yesterday and began work this morning as a clerk in the Frank McWhorter store.

Arthur Potvin, who has been employed in Barre since last spring, left this morning for Bridgeport, Conn., where he has obtained work in a munitions plant.

Mrs. George Bean of Claremont Junction, N. H., arrived in the city last night and will spend several days visiting at the home of her brother, C. F. H. Jones, before returning to her home.

John Calhoun of Worcester, Mass., is passing a few days in the city as the guest of E. M. Laws of Wellington street. This morning Messrs. Calhoun and Laws left by automobile on a business trip to St. Johnsbury.

County Agent F. H. Abbott was in Burlington yesterday and to-day to attend a conference of county agents. County Agent E. H. Loveland of Randolph also attended the meeting.

Lester A. Carpenter, who is employed as a printer in the Roberts printing, received a telegram yesterday advising him of the death of his brother-in-law in Albany, N. Y. Mr. Carpenter left for Albany to-day to attend the funeral.

Rev. W. A. Davidson of Burlington, field secretary for the Vermont state Baptist convention, Rev. Edward M. Fuller of Richmond and Rev. A. E. Middleton of Burlington were visitors in the city yesterday, calling on Rev. B. J. Lehigh, Rev. N. C. Edwall and Rev. J. F. Piani.

Theodore Miller, who is taking 70 days' leave of absence from his duties as guardsmen along the canal zone, arrived in the city last evening. Mr. Miller will remain in Montpelier at the home of his mother, Mrs. James Hooper, through a greater part of his vacation. He has been in the canal zone during the past four years, this being his first long leave since he went South.

Mr. and Mrs. F. E. Hoyt visited friends in the city yesterday, while en route from Williamstown to Bristol, where they are to reside. Mr. Hoyt has bought out a business in Bristol village. He was formerly a member of the firm of Hoyt, McAllister and Martin of Williamstown, having been in the company during the past four years.

Charles J. Hughes of the firm of Hughes & Chaplin, monument retailers of Bridgeport, Conn., arrived in the city last night and is staying at Hotel Barre while passing several days in the Barre granite belt. Mr. Hughes is one of the veteran memorial dealers who have been visiting the Barre district since the industry was in its infancy.

The auction sale at the farm owned by Mrs. Jennie Davis of Williamstown, which was owned by Dan F. Perry of the D. A. Perry Real Estate agency yesterday, was well attended. Good prices prevailed throughout the entire sale. Probably the largest price ever bid for corn on the cob was realized yesterday, when the corn sold at \$1.15 for every 70 pounds. Hay was sold off at \$10.25 a ton, it being sold by measure. The entire lot of farm tools and stock sold at fair prices.

Among the guests arriving at Hotel Barre last night and this morning were the following people: L. F. Perry of Cambridge, Rev. E. M. Fuller of Richmond, Rev. W. A. Davidson of Burlington, E. B. Elkins of Littleton, N. H., D. C. King and J. H. Atherton of Burlington, A. E. Higgins of Worcester, V. C. Quinn of White River Junction, Wayne M. Smith of Milwaukee, Wis., W. J. Jensen of Laconia, N. H., W. H. Bissonnette of Burlington, J. A. Hunter of St. Johnsbury and Charles J. Hughes of Bridgeport, Conn.

Conflicting stories concerning the big buck which is exhibited at the Smith & Cummings store are told by hunters and others who were in the vicinity of Lanesboro when the deer was killed. A card attached to the animal's carcass states that it was killed by Fred Brown, who was given credit for the killing in an item published in The Times. There are readers who have taken exception to the statement, as it is claimed that a 19-year-old Lanesboro boy brought down the buck. An employee of the M. & W. R. railroad, who was not far distant when the killing took place, corroborates the statement that a boy slew the deer.

The Barre Memorial Co., which was recently organized with William D. McDonald, formerly of the World Granite Co., and Arthur Paradis, recently of the DeRegibus Granite Co., as the moving spirits, having vacated temporary quarters in the North Barre plant of C. Biacci & Sons, is moving into the plant in Burnham's meadow formerly occupied by McColl & Abare. There the company plans to manufacture memorials extensively until the time comes for moving into a new shed which will probably be erected in the spring. New machinery and additional equipment is being installed in the McColl & Abare plant and work will be under way within a short time. Mr. McDonald left the city last night on a business trip to New York.

Regular meeting of Hiawatha lodge, No. 29, I. O. O. F., Thursday, Nov. 23, at 7 p. m. Work, second degree. All brothers welcome.

Regular meeting of Barre Aerie, No. 1373, Thursday evening at 7:30. Nomination of officers.

Special convocation of St. Aldeamar commandery, No. 11, K. T., Thursday evening at 7:30 o'clock. Work: R. C. degree. Per order of Frank L. Small, E. C.

TALK OF THE TOWN

James Gallagher left on a business trip to Boston yesterday.

Dresses, aprons and other things, children's booth, Universalist fair—adv.

Miss Myrtle Richards of Washington was a business visitor in the city yesterday.

Miss Nellie Tobin of Northfield Falls was among the shoppers in the city yesterday.

Dewey Stone began work this morning as a waiter in the Marion restaurant on North Main street.

Horse sale at City Auction Market Saturday, Nov. 25, at 2 p. m. See adv. O. H. Hale, auctioneer.

L. R. Rickert of Tremont street is detained from his duties at the Drown pharmacy by illness.

The juveniles of the L. A. A. O. H., will meet Friday at 4:30 p. m. Members bring dues and due cards.

Ronald McMillan returned to-day from a visit of a few days in Waterbury, where he was employed until recently.

You can save money by buying one of those big values in hats, black or colors, \$1 each, at Mrs. Shepard Co., Inc.

Burlington victors in the city yesterday were Mr. and Mrs. K. L. Smith, Mr. and Mrs. B. B. Dustin and Miss Frieda Dustin.

Miss Avis Towne returned to her home in St. Albans last evening, after visiting friends on Merchant street during the past two weeks.

Hosmer Hoague returned to his home in Saratoga, N. Y., last night after visiting friends and relatives on Keith avenue for a day or two.

James Reddin, who has been visiting relatives on South Main street during the past two days, returned to his home in Claremont, N. H., to-day.

A party consisting of an A. Perry, C. L. Perry, Ora Whitney and Charles Flint motored through to Albany to-day, where they will spend several days behind the blinds on the waning days of the duck hunting season.

Fred Hart, who has been employed in and around Barre during the past few months, has completed his duties here and left yesterday for Bridgeport, Conn., where he has secured work in one of the munition factories.

Cleo Madison in "The Triumph of Truth," Gale Henry in "She Wrote a Play and Played It," also the animated weekly showing the bridge at Quebec, Can., that collapsed while being lifted into position. At the Bijou to-day—adv.

Marion H. Clarke will impersonate the famous book and play, "Daddy Long Legs," by Jean Webster, at the Presbyterian church Nov. 30. Make no other date for that evening. All are welcome. Admission, 25c; children, 15c.

Edward Wilson, a transient from Worcester, Mass., pleaded guilty to an intoxication charge when arraigned before Magistrate H. W. Scott in city court this morning and went to jail for 10 days in lieu of paying the minimum fine and costs assessed for a first offense.

A party consisting of Henry Jones, Harley Stevens and George F. Minard visited friends in the city this morning, while en route from Lanesboro, where they have been encamped with friends during the past 10 days, to their home in White River Junction. The party have been encamped in the midst of the stamping ground for deer, but not once during the two weeks did they sight one. The party left on the noon train for their homes.

There was a large attendance last evening at the whist party given under the auspices of the ladies of the A. O. H. First favors went to Mrs. Thomas McGoff and Miss Margaret Halpin. Mrs. Gavaughan and Miss Agnes Cleary received the consolation awards. At the meeting preceding the card party, it was decided to serve a supper to the members of the order at the next meeting, which will be held on the evening of Dec. 13.

Prim. Q. K. Hollister of Goddard seminary is in receipt of a telegram from Harding and Paul Cate, stating that they landed at Vancouver, B. C., last Monday and probably would arrive in Barre Saturday evening. The Cate brothers come from Tokyo, Japan, this being the first time that they have ever been in the states. They are brothers of Miss Esther Cate and Weston Cate, former students at Goddard. The boys have not decided whether they will remain and go to school at Goddard or to return to Tokyo after an extended visit with relatives in this city.

A farmer who markets most of his produce in Barre took a fling at some of the critics who look to the rural districts for a solution of the H. C. of L. problems when he quoted figures which have come under his notice in the year that is now drawing to a close. For one example of the farmer's powerlessness to regulate any part of the price of foodstuffs, he quoted the price which farmers received for dressed pork in November, 1915. It was 12 cents, and the farmer paid \$1.55 per hundredweight for his meat. This fall dealers are paying 13 cents per pound for dressed pork. The farmer, so he concludes, pockets the one-cent advance and then turns to his feed dealer and pays him \$2.35 for the meal he has been using.

The fair under the auspices of the Philathea class of the First Baptist church, closed last evening with an evening of music, consisting of readings by Louise Partridge and Mildred Churchill; piano solo by Roy Kidder; song by Henrietta Inglis and ladies' quartet by the Ingles sisters, each number being heartily enjoyed and responded to. Another happy surprise was greeting in person of Rev. W. A. Davidson, D. D., of Burlington, and a former pastor, Rev. E. M. Fuller. The class wish to extend thanks to all who assisted in making the fair a success. Mrs. Lyle H. Perry, Mrs. Auden Greason, Miss Pinkie Lewis, committee.

A party of 40 people gathered at the home of John G. McLeod of Averill street last evening and proceeded thence to Jefferson street, where they took possession of the home of Mrs. Annie McGowan. Upon her return, Mrs. McGowan was undeniably surprised to find her apartments in the possession of her friends. The callers intimated that the occasion of the gathering was an informal reception on the eve of the hostess' departure from Barre. There was a jolly impromptu program of games, and toward the close of the affair V. E. Ayers, speaking for the guests assembled, presented the hostess a purse of gold. Mrs. McGowan responded in feeling tones. Refreshments were served before the guests were permitted to depart. Mrs. McGowan, after a long residence in Barre, leaves a wide circle of friends in this city next week to make her home in Hanover, N. H.

Union Dry Goods Company

Our Thanksgiving Sale of Linens Is Now On and Continues Until Nov. 29th

TABLE DAMASK, NAPKINS AND DECORATIVE LINENS at prices that will save you money. Standard Linens of quality from the best markets.

Nowhere will you find such a variety of excellent Table Damasks and Napkins, and you ought to supply your needs for some time to come.

AT \$3.50 YARD, 60-inch Satin Finish Mercerized Damask in very attractive patterns, value 50c per yard.

AT 55c YARD, 60-inch Bleached All-Linen Damask, wonderful value, worth to-day 79c per yard.

AT 72c YARD, 66-inch All Linen Bleached Damask, all very good patterns, actual value 89c to \$1.00 per yard.

VERY SPECIAL—All Linen Damask \$1.39 Yard

72-inch Extra Heavy Quality Double Satin Damask in especially attractive patterns, worth at least \$2.00 per yard. Very special, per yard\$1.39

All Linen Napkins in This Sale at 10 Per Cent Discount

which means an actual saving to you of from one-fourth to one-third, as we own all our Linens at BEFORE THE WAR PRICES.

NOTICE—All Lunch Cloths, Doilies, Scarfs, Center Pieces, Tray Cloths, etc., in this sale at 10 per cent. less than our regular low prices.

THE UNION DRY GOODS COMPANY

151 North Main Street

Telephone 599-M

Topics of the Home and Household.

To protect your window draperies when sweeping saw small brass rings on the corners of the curtains where they touch the floor. By screwing small brass hooks to the woodwork of the windows the curtains may be fastened high up from the floor on sweeping day. This plan is better for the young housekeeper to pursue than the old way of pinning up the curtains, as by continual use of pins the draperies are likely to be torn.

Banana Flats—Make a custard with one pint of milk, two beaten eggs, one tablespoonful of cornstarch, half a cupful of sugar and a pinch of salt. Cool, flavor and pour over two large, ripe bananas which have been sliced into a glass dish. Chill and just before serving decorate with tiny "floating islands" of whipped cream and banana slices.

Oranges may be used instead of bananas; the top covered with meringue decorated with slices of oranges.

Keeping the kitchen stove clean is one of the hardest tasks of the young housekeeper. One easy way to accomplish it is to slip brown paper bags over each hand when polishing the surface. These will keep the hands and finger nails clean and may easily be replaced when soiled. Using a paint brush to apply the blacking to the stove is another good idea, as it is easy to reach cracks and crevices with it. Some old housekeepers keep their stoves beautifully clean without blacking, simply by washing them well, once a day, with soap and water.

A Few Egg Dishes.

Eggs in Batter—Mix together six tablespoons of thick cream, one-half cup of bread crumbs and one-half teaspoon of salt. Put two tablespoons of the mixture in each of four egg shirrels or ramekins, slip an egg into each, cover with the remaining mixture and bake six

minutes in a moderate oven. Serve at once.

Eggs Brouilli—Beat four eggs until well mixed, add four tablespoons of stock, four tablespoons of cream and mix thoroughly. Turn into a saucepan placed over hot water and stir until thick and jelly-like. Add one-fourth teaspoon of salt, a dash of pepper and serve on squares of toast.

Eggs a la Suisse—In a flat pan, set over hot water, melt one tablespoon of butter. Add one-half cup of cream. Break four eggs, one at a time, on a wet saucer, and slip carefully into the hot cream. Sprinkle with salt and paprika. When partially set, sprinkle with two tablespoons of grated cheese. Cover and let stand until set. Serve each egg on a round of toast and pour surplus cream around each.

Egg Timbales—Butter timbale molds or custard cups, and break a fresh egg into each cup. Place one-half teaspoon of butter on top of each and set the mold in a pan of water in the oven until the eggs are set. Remove from the oven, loosen from the sides of the cup and turn out onto rounds of toast or pieces of creamed zwieback. Serve at once.

Baked Eggs—Butter the inside of four earthen ramekins, into each slip an egg, season with salt and pepper and set in a warm oven until the whites are firm.

Nest Eggs—Separate the yolks and whites of the eggs, one at a time, taking care not to break the yolks. Beat each white stiff, adding one-fourth teaspoon of salt, place in a shallow ramekin or custard cup and in the center of each place the yolk of the egg. Set in a pan of water and bake slowly until set.

Scrambled Eggs with Meat—Beat four eggs lightly, add one-half cup of milk or cream or water, one teaspoon of salt, a dash of pepper and a few drops of onion juice. Grind one-half cup of cold cooked meat (ham preferred) and add it to the egg mixture. Turn into a buttered frying pan and cook slowly, stirring occasionally, until thickened, but not hard. Turn one-half over the other, like an omelet, and serve at once.

Scrambled Eggs with Chopped Tomatoes—Cut fine three tomatoes and cook for 10 minutes with two tablespoons of butter, one-half teaspoon of salt and one-eighth teaspoon of pepper; then drop in three unbeaten eggs. Cook, stirring constantly, until the eggs are set, then serve at once on toast.

Christmas Candy Recipes.

Chocolate Fudge—Four cups sugar, one cup milk, boil together until it forms a soft ball when dropped into cold water; add two squares chocolate and one cup nut meats slightly salted; let it stand about a minute, beat it on the back of the stove, or where it will not cool rapidly, until it hangs heavily on the spoon, and pour in buttered pan to cool. Some have used equal parts of milk and water with good results.

Pemich—Two cups brown sugar, one cup white sugar, three-fourths cup milk and a pinch of salt. Stir for five minutes before cooking. Boil until it will form a soft ball when dropped in cold water. Remove from fire, add one tablespoon butter and stir until it thickens. When nearly thick enough to harden add

one cup of walnut meats broken into small pieces. Pour into buttered tins to cool. This is much smoother and creamier than pemich made entirely of brown sugar.

Chocolate Caramels—One cup of molasses, one-half cup of butter, two squares of chocolate, scant cup of sugar, one-half cup of chopped nuts. Flavor with vanilla. Cook until slightly brittle, when tried in cold water.

Peanut Candy—Shells one quart peanuts, chop slightly and sprinkle with a large pinch of salt; melt one pound of sugar in a porcelain kettle, stirring constantly, round the edge especially, as it burns easily; as soon as melted, remove from fire, stir in peanuts and stir quickly into buttered tin; be careful to remove sugar as soon as melted or it will be spoiled; have your peanuts handy, as it hardens quickly.

Cream Walnuts—Two cups of light brown sugar, two-thirds of a cup of boiling water, one small tablespoon of cream of tartar, one cup chopped walnuts. Boil till the syrup makes a thread (as we call it), then cool till it begins to thicken and stir in the walnuts and drop on buttered paper.

Chocolate Creams—Two cups sugar, one-fourth teaspoon cream of tartar, one-half cup boiling water. Boil until it forms a soft ball when tried in cold water. Remove from the fire. Set in a pan of cold water. Beat until cool enough to handle, form into small balls and set on waxed paper to cool. Melt two squares of chocolate in a bowl over hot water, add a little melted suet. Dip the balls of fondant in the chocolate and place on waxed paper to cool. Nuts may be added to fondant or placed on top of each chocolate. These are better the second day after being made, nice and creamy and taste like the expensive chocolate creams.

Dorothy Dexter.

Here Are Some Good Tips About Eggs.

In the November Farm and Fireside a writer says:

"Beginners in poultry keeping often wonder why some hens will lay steadily when eggs are worth but 10 cents a dozen and lay only an occasional egg or loaf continually when eggs are 35 cents a dozen. I used to blame the hen, but now I know it isn't her fault."

"I have found that the time of year that the hens lay best is in the spring when there is plenty of green feed and an abundance of exercise. By feeding green products in the winter and compelling them to keep in action I can best imitate nature and bring spring conditions to my hens. The question is, Does it pay? It pays me."

"Cabbage and any of the beet family are green feeds which I used profitably to feed my chickens in the winter. Green cress alfalfa and clover, which has been steamed or boiled, sprouted cress, or pumpkins have also been profitable green feeds for my chickens."

EAST BARRE

For the next two weeks I will sell made or blocked hats at 25 percent discount. Hand-made roses made to order during the holidays. Prices from 10c to \$1.50. Florence Whitcomb.



Our Foot Form Shoes for Children

Allow free and easy action of the muscles in walking, give a firm tread to the child's foot, hold the arch in place and support the ankle.

The proper fit at every point, together with selected leathers and skilled shoemaking, make our Foot Form Shoes ideal for children's wear.

The prices range from \$1.75 to \$3.00. Don't let the children go without rubbers these days. We have them for the Foot Form Shoes and all the best quality. Protect your children's health and save their shoes as well.

People's Shoe Store

C. S. Andrews, Prop., 187 No. Main St., Barre, Vt.
14 State St., Montpelier, Bruce McDonald, Manager.

New Toys for Christmas

ANCHOR BLOCKS for building toy houses, bridges, railroad stations, etc. These are made of cement, in three colors, and are very durable and attractive.

Prices, 50c, \$1.25, \$2.25 per set. SEE WINDOW

C. W. Averill & Co.

Telephone 500

Barre, Vermont